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UNITED STATES GRADES FOR NORTHERN-GROWN ONIONS

Recommended by the United States
Department of Agriculture

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UNITED STATES DEPARTMENT OF AGRICULTURE
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Contribution from the Bureau of Markets
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UNITED STATES GRADES FOR NORTHERN-GROWN ONIONS.

Recommended by the United States Department of Agriculture.

The Bureau of Markets of the United States Department of Agriculture recommends the following grades as a standard for grading and marketing northern-grown onions.[1] While the department has no authority to promulgate and enforce standard grades for fruits or vegetables, the need for a uniform basis of sale and contract is so imperative that it is hoped that this standard will receive the voluntary and general support of all interested parties. The specifications are based upon extended investigations in centers of production and important markets. They have been carefully criticized by many prominent growers, shippers, and dealers, and it is believed that in their present form they will meet the requirements of the northern-grown onion trade.

U. S. GRADE No. 1.

U. S. Grade No. 1 shall consist of sound onions of similar varietal characteristics which are free from doubles, scullions, and sprouted onions and practically free from dirt, tops, or other foreign matter, and damage caused by disease, insects, or mechanical or other means. The diameter shall not be less than $1\frac{1}{4}$ inches.

In order to allow for variations incident to commercial grading and handling, 5 per cent by weight of any lot may be under the prescribed size, and in addition, 5 per cent by weight of any such lot may be below the remaining requirements of this grade.

If any lot which meets the requirements of this grade contains more than 25 per cent by weight of onions with diameters from $1\frac{1}{4}$ to $1\frac{3}{4}$ inches, inclusive, the grade name shall be "U. S. Grade No. 1, Medium."

If any lot which meets the requirements of this grade contains more than 90 per cent by weight of onions with a diameter greater than $2\frac{1}{4}$ inches the grade name shall be "U. S. Grade No. 1, Large."

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[1] Northern-grown onions include all varieties grown in the United States except Bermudas, Denias, and Creoles.

U. S. GRADE BOILERS.

U. S. Grade Boilers shall consist of sound onions of similar varietal characteristics which are free from doubles, scullions, and sprouted onions and practically free from dirt, tops or other foreign matter, and damage caused by disease, insects, or mechanical or other means. The diameter shall not be less than three-quarters of an inch nor more than $1\frac{3}{4}$ inches.

In order to allow for variations incident to commercial grading and handling, 5 per cent by weight of any lot may vary from the prescribed size, and, in addition, 5 per cent by weight of any such lot may be below the remaining requirements of this grade.

U. S. GRADE No. 2.

U. S. Grade No. 2 shall consist of onions which do not meet the requirements of any of the foregoing grades.

DEFINITION OF GRADE TERMS.

As used in these grades:

"Double" means an onion which, by splitting into two parts, has broken the outer skin.

"Scullion" means an onion which has a thick neck and a relatively small and poorly developed bulb.

"Practically free" means that the appearance shall not be injured to an extent readily apparent upon casual examination of the lot.

"Diameter" means the greatest dimension at right angles to a straight line running from the stem to the root.

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